Cartuxa wines reflect the tradition and famed quality of the first people to make wine at Cartuxa; Carthusian monks who in 1587 established the Santa Maria Scala Coeli Monastery. It was first produced in 1986.

DOCA Alentejo - Évora

Grape Varieties
Antão Vaz, Arinto and Roupeiro

Type of soil
Granitic

Analysis
Alcohol (%) – 13,5
Total Acidity (g/l) – 5,1
pH – 3.28
Total Sugar (g/l) – 0,6

Vinification
Cartuxa white is a blend of Antão Vaz, Arinto and Roupeiro planted in the Fundação Eugénio de Almeida vineyards. When the grapes reach the right point of maturation they are carefully picked, de-stalked and gently crushed. Fermentation is in stainless steel vats at a controlled temperature of 16°C and the wine matures on the lees for a further twelve months, with battonage.

Serving Temperature
10°C to 12°C

Producer
Fundação Eugénio de Almeida

winemaker
Pedro Baptista

www.cartuxa.pt